

Gravy Machine 2Hp With Hammer 1.5ft Stand

Rs. 15000 (GST Extra)

Transform your kitchen operations with the Cookkart Gravy Machine 2Hp with Hammer and 1.5ft Stand - a powerhouse appliance that will revolutionize your cooking experience. Designed to effortlessly crush, grind, and extract the finest gravy, this machine is equipped with a robust 2 horsepower motor that ensures top-notch performance every time. The addition of a high-quality hammer further enhances its grinding capabilities, making it a must-have for any professional kitchen. Elevate your culinary creations with the Cookkart Gravy Machine and experience the ultimate blend of power, efficiency, and precision.



Technical Specifications

Capacity (Per Hour) : 35 - 40 Kgs

Chamber Size in Inches : 7X3

Dimension in Inches (L X W X H): 20X15X27

Motor Power : 2 HP Stand Size In Inches : 1.5 Weight in KG : 35

Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- **2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- **3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- **4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- **5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.



- **2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- **3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- **4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- **5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.

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